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HERBS

are rich in vitamins, aid digestion, and add piquancy to almost any cooking.

The secret of the successful use of herbs is **SUBTLETY**. One should never be conscious of the flavor of any one herb. Instead, a proper blending of herbs, used in proper amount, will add a fascinating, subtle "something" which transforms even canned food into a delectable dish. Try it, for who experiments with our herbs will develop favorite combinations and receipts.

We have blended and powdered several of our best herbs for culinary use. A pinch is generally all that is necessary in any dish. Use the herbs as you would any condiment.

OLD FASHIONED HERB POWDER is our most useful one blend. It may be used in many ways, including cream soups, vegetables or entrees cooked with cream sauce, egg dishes, or spread over cottage cheese.

BLENDED TARRAGON SEASONING is most interesting in character, and is a great favorite with our customers. It is used often in cream soups and casserole dishes. Try it in cream of chicken sometime. It is also excellent with spaghetti, pressed chicken, fish balls and, in fact, adds interest to practically any dish.

SPICED HERB POWDER is a blend of our best herbs to which we have added five spices from the East. This powder is excellent with ham, squash, spinach, canned peas, and in some cases it is also excellent as a pickling spice.

HERBES DE POISSON HERBS are powdered so that they may be either sprinkled on the fish, stirred into the sauce, or sprinkled over the sauce and fish. They are excellent with all kinds of seafood.

HERBES DE CUISINE COOKERY HERBS cannot be recommended too highly when used with any tomato dish. This blend is especially delicious in cream of tomato soup and stewed tomatoes. In order to facilitate handling the herbs are put in individual bags of a size suitable for the amount of food. Before serving, the bag is easily removed.

HERBES FINEES HERBS are put up for "Omelette au fines herbes" and may also be used with creamed or scrambled eggs. Mix the herbs with the eggs before cooking and add a little onion if desired.

HERBES DE BOUILLON (2) HERBS is designed for meat stock, gravies, etc. Add a little to the stock for the last hour of cooking. (Herbs become softer and more tender). For large households we put up extra-sized bags.

SALAD HERBS is a combination of twelve herbs. This salad may be beaten into the dressing and sprinkled over the salad as usual.

HERB VINEGAR is delicious. It is made from fresh herbs steeped for weeks in a mild, pure vinegar.

HERB FARM SEASONING SALT is excellent with soups, chops, and broiled fish. For meat cakes, work one teaspoonful into a pound of chopped meat. Good also on potatoes, corn and other food.

POULTRY STUFFING HERBS are not only delicious for stuffings but are also good when cooked with stewing chickens, etc.

TEN HERB TEA. A cup of this health beverage taken upon retiring will prove beneficial as a "regulator."

HEALING SALVE. Containing only the purest ingredients, this salve is excellent for chapped lips and rough or dry skin.

EYE LOTION. Soothing, strengthening and refreshing.

We also sell jars of individual Herbs, such as:

BALM

BASIL

BAY

BURNET

CAMOMILE

CHERVIL

CELERY SEED

CELERY LEAVES

CHIVES

CORIANDER SEED

DILL SEED

FENNEL

LAVENDER

MARJORAM

MATE YERBA

(PARAGUAY TEA)

MINT

PARSLEY

SAFFRON

SAFON

SAFON

SAFON

SAFON

SAFON

SAFON

SAFON

SAFON

Our herbs are home grown and are dried in special drying rooms under controlled conditions. This assures a uniform quality and keeps them green and fresh in appearance.



A Guide

to the use of ,

The Herb Farm Products



Apple Pie	{ Dill Seeds sprinkled
Apple Pudding	
	under crust
Beans (Boston)	Spiced Herb Powder or Blended Tarragon Seasoning
Beans (Green)	Pinch of Basil while cooking
Beef	Herb Farm Seasoning Salt on beefsteak or mixed in chopped meat Herb Bouquet bag cooked with stew or pot roast
Cheese Dishes	Blended Tarragon Seasoning Old Fashioned Herb Powder
Chicken Dishes	Use either { Poultry Stuffing Old Fashioned Herb Powder Blended Tarragon Seasoning
	Spiced Herb Powder with fricassee
Cold Slaw	Salad Herbs
Corn	Herb Farm Seasoning Salt
Cottage Cheese	Salad Herbs mixed in or Rue mixed in and chopped chives sprinkled on top

Eggs	Omelette Herbs Blended Tarragon Powder
Fish	Fish Cookery Herbs Herb Farm Seasoning Salt
Forcemeat	(See Beef)
Ham	Spiced Herb Powder
Hamburg Steak	(See Beef)
Lamb	Herb Farm Seasoning Salt Spiced Herb Powder
Lettuce	Fish Cookery Herbs Spiced Herb Powder Old Fashioned Herb Powder
Mushrooms	Blended Tarragon Powder
Mutton	(See Lamb)
Peas	With canned peas use Spiced Herb Powder
Pork	Spiced Herb Powder Add extra Thyme if desired
Potatoes	Herb Farm Seasoning Salt
Poultry	(See Chicken)
Rice	Blended Taaragon Powder Old Fashioned Herb Powder

Salads

Salad Herbs

Sauces

Butter	Herb Farm Seasoning Salt
Bernais and { . . . }	Blended Tarragon Powder or
Hollandaise }	Old Fashioned Herb Powder
Mayonnaise	Old Fashioned Herb Powder
White Sauce	Blended Tarragon Powder

Sauces to use

with Fish

Fish Cookery Herbs

Soups

Beef	Herb Bouquet
Chicken Consomme	Poultry Stuffing Herbs
Corn	Herb Farm Seasoning Salt
Cream of Chicken {	Poultry Stuffing Herbs or
	Blended Tarragon Powder
Cream of Tomato	Tomato Cookery Herbs
Cream of Mushroom	Blended Tarragon Powder
Pea	Spiced Herb Powder
Rosemary	{ Add touch of Blended
	Tarragon Powder
Vegetable Soup	Tomato Cookery Herbs
Spaghetti	Blended Tarragon Powder
	Old Fashioned Herb Powder
Spinach	Spiced Herb Powder
Squash	Spiced Herb Powder
Veal	Spiced Herb Powder





Individual Herbs (Sage, Thyme, etc.) cut.....	.35	2-oz. jar
	.60	4-oz. jar
Blended and Powdered Herbs.....	.40	2-oz. jar
(Such as Salad, Omelette, etc.)	.75	4-oz. jar
Soup Bags (Herb Bouquet and Tomato Cookery)	3 jars for \$1.00, or .35 per jar	
Herbal Seasoning Salt, in glass shaker .25	} Shaker and jar together .40	
In 4-oz. jar .25		

No. 1 Assortment

6 small jars \$2.25

6 large jars \$4.00

No. 2 Assortment

6 small jars \$2.00

6 large jars \$3.50

Salad Herbs

Poultry Stuffing Herbs

Omelette Herbs

Blended Tarragon Powder

Old Fashioned Herb Powder

Spiced Herb Powder or Fish Herbs

Tomato Cookery Herbs

Herb Bouquet

Salad Herbs

Blended Tarragon Powder

Old Fashioned Herb Powder

Omelette Herbs or Fish Herbs

Herb Vinegar .50 per ½ pint.

Ten Herb Tea .40 per jar,
.75 per ½ pound.

Healing Salve .75 per jar.

Eye Lotion .75 per bottle.

